

Established 1848.

Sorgo Department.

National Sugar Growers' Association.

OFFICERS FOR 1884.

President—Norman J. Colman, St. Louis, Mo.

Vice Presidents—Capt. R. Blackley, Minnesota; D. P. Kenner, Louisiana; K. K. Stout, Kansas; A. Furnas, Indiana; C. F. Clarkson, Iowa; A. J. Decker, Wisconsin; A. G. Williams, New York; Dr. E. F. Newberry, Ill.

Secretary—F. K. Gillespie, Edwardsville, Ill.

Treasurer—J. A. Field, St. Louis, Mo.

Cause of Failure of the Beet Sugar Industry at Freeport, Ills.

(Special Correspondence.)

Yesterday I had an unexpected pleasure in meeting an old friend, one of the

who invested in the beet sugar industry

from him I learned what the cause of the former failure

is. It is important to get the people at the earliest

moment, and if he is in error he must be made known through the

world without loss of time. But add just here, that so sanguine

about the truth of what I am about to state, that he would be willing

to invest five thousand dollars in the beet sugar factory, if his

hands were not ready so soon to see the earth etc. This although seemingly a

good suggestion, proved the rock on which they split, and they did not know

it nor the European superintendent either? The fact is, the beet should be

kept covered all the time. The sunshine affects the quantity of the saccharine

and turns the particles forming sugar crystals into fruit sugar, and decreases the yield

about fifty per cent, requiring many more hours of boiling. As a sample experiment

take this eight tons of beets which had lain in the sun from two to four

days yielded but seven bbls. of poor, stinking (excuse the term please) sugar,

almost valueless. Next he himself (my friend) sugared off forty tons of beets

fresh from the soil, without previous exposure and made thirty-seven (37) bbls.

of very fine sugar without the aid of Mr. Superintendent.

But, say you, we have no need of this advice or information. We are not trying

to make beet sugar all right. We have expected this reply, but perhaps you

have some amber cane and would like to produce a fine quality of sirup, or even

sugar. If you do, my friend's advice to you is, do not strip the cane (not even

two hours) before you are ready to put it to the mill to grind. Stripping it,

and letting it lie in the sunshine will have the same effect on the cane, that it

had on the beets. My friend has this year eighty (80) acres of amber cane in

fine condition, out of which he means to extract the sweet, and the old or rather

former sugar factory will be made to do duty to make sirup this year, and next

year, the season's favoring. My friend and one of his former partners are in full

possession of the mill and factory. They will make full repairs, get the best and

latest machinery, and make it a success. And the time is not very far off when if

they can obtain the necessary help, that should beets (raised on the farm and not

by outsiders) prove more successful than Amber cane, the present company may

return to their first love, and show to the world, especially the sceptical portion,

that the manufacture of beet sugar can be made a success in this country, as well as it is undoubtedly in France and Germany.

Yours, etc., CHAS. W. MURFELDT.

Rockford, Ills., Aug. 8th, 1884.

Bagasse Burner Wanted.

The RURAL WORLD: In July 3rd

I noticed a notice in your issue of a

bagasse burner, and I am writing you

to see if you can find one for me. I

am a farmer and have a large quantity

of bagasse, and I want to burn it. I

am not sure if it is patented or not,

but I would like to know. I am writing

you to see if you can find one for me.

I am a farmer and have a large quantity

of bagasse, and I want to burn it. I

am not sure if it is patented or not,

but I would like to know. I am writing

you to see if you can find one for me.

I am a farmer and have a large quantity

of bagasse, and I want to burn it. I

am not sure if it is patented or not,

but I would like to know. I am writing

you to see if you can find one for me.

I am a farmer and have a large quantity

of bagasse, and I want to burn it. I

am not sure if it is patented or not,

but I would like to know. I am writing

you to see if you can find one for me.

I am a farmer and have a large quantity

of bagasse, and I want to burn it. I

am not sure if it is patented or not,

but I would like to know. I am writing

you to see if you can find one for me.

I am a farmer and have a large quantity

of bagasse, and I want to burn it. I

am not sure if it is patented or not,

but I would like to know. I am writing

you to see if you can find one for me.

I am a farmer and have a large quantity

will have plenty seed to sell this year

that I can recommend for being early

and very pure. Yours respectfully,

L. E. M.

Rio Grande Sugar Co.

The Kansas Sorghum Lapper—Sorely

Troubled About Many Things and Particularly the RURAL WORLD and the Old Guard.

ED. RURAL WORLD: What has become of the "Old Guard," the early contributors to the RURAL WORLD? Where

are Le Duc and Collier, Walder and Thoms, Belcher and Schwarz, Kenny

and Miller, Bogarth and Rugg, Swenson and Scoville, Wiley, Swenson

and Henry, and other great guns which used to spatter sorghum?

They are still as the grave and silent as death, and the RURAL WORLD knows

them no more. Perhaps they have sored on sorghum, perhaps they are

resting so as to join in the Grand March and the Hallelujah chorus; perhaps they

have spoken their little piece and imagine the play is at an end; perhaps their

sorghum has acted as a narcotic, producing excitement of the nerve centers

and delirium, and then lethargy ending in a comatose condition,—but probably

they have nothing to say, as they have nothing to say. This is a serious

symptom of incipient insanity in the most incurable form. Years of experience

in the treatment of insane persons have taught me that the pale-faced and

lean lunatic who has nothing to say has to be closely watched, but providentially

I am able to prescribe an infallible remedy for insanity. If bread is sliced thin,

and if sorghum is spread on both sides with a trowel, and if the Old Guard

is allowed to eat this for three months, they will then have some tolerably

correct ideas about sorghum. If they do not, it will be safe to assume

that the trouble is due to original lack of brain power, but it will not be safe to

doubt the remedy. Cane is formed by light and heat derived from the sun,

from the air and from water derived from the air. Sorghum is condensed sunshine

with mere traces of earthy substances, and it is rarely good medicine in cases

of cerebral darkness. I have noticed with pain that the RURAL WORLD has

gone twice to New Jersey to get items to fill the sorghum page. This ought

not to be. I suppose New Jersey is a beautiful out-of-the-way place to which

mill to the owner of a \$20,000 sugar concern who wishes the RURAL WORLD to

cease its sorghum page. I presume to say if any one of them was editor, he

would drop it just as soon as the twelve apostles and the young disciples went

to the mill to grind. Stripping it, and letting it lie in the sunshine will

have the same effect on the cane, that it had on the beets. My friend has this

year eighty (80) acres of amber cane in fine condition, out of which he means

to extract the sweet, and the old or rather former sugar factory will be made

to do duty to make sirup this year, and next year, the season's favoring. My

friend and one of his former partners are in full possession of the mill and

factory. They will make full repairs, get the best and latest machinery, and

make it a success. And the time is not very far off when if they can obtain

the necessary help, that should beets (raised on the farm and not by outsiders)

prove more successful than Amber cane, the present company may return to

their first love, and show to the world, especially the sceptical portion, that

the manufacture of beet sugar can be made a success in this country, as well

as it is undoubtedly in France and Germany. Yours, etc., CHAS. W. MURFELDT.

Rockford, Ills., Aug. 8th, 1884.

Bagasse Burner Wanted.

The RURAL WORLD: In July 3rd

I noticed a notice in your issue of a

bagasse burner, and I am writing you

to see if you can find one for me. I

am a farmer and have a large quantity

of bagasse, and I want to burn it. I

am not sure if it is patented or not,

but I would like to know. I am writing

you to see if you can find one for me.

I am a farmer and have a large quantity

of bagasse, and I want to burn it. I

am not sure if it is patented or not,

but I would like to know. I am writing

you to see if you can find one for me.

I am a farmer and have a large quantity

of bagasse, and I want to burn it. I

am not sure if it is patented or not,

but I would like to know. I am writing

you to see if you can find one for me.

I am a farmer and have a large quantity

of bagasse, and I want to burn it. I

am not sure if it is patented or not,

but I would like to know. I am writing

you to see if you can find one for me.

I am a farmer and have a large quantity

of bagasse, and I want to burn it. I

am not sure if it is patented or not,

but I would like to know. I am writing

you to see if you can find one for me.

I am a farmer and have a large quantity

of bagasse, and I want to burn it. I

am not sure if it is patented or not,

but I would like to know. I am writing

you to see if you can find one for me.

I am a farmer and have a large quantity

light. I don't know but some one else

makes just as good mills, but I have not

seen them work as yet. Further than this, in a small business I have transacted

with Squier, I have found him very honest and honorable, and I can't say

of this another prominent firm with whom we formerly dealt. I have no interest

in anybody's sales, and don't like to do any advertising for them, but for the benefit of the "lappers" who

need such talk, I trust you will publish this. Respectfully,

H. V. N.

Tonganoxie, Kas.

From Prof. Wiley.

EDITOR RURAL WORLD: It has been a long time since I have written anything

for the RURAL WORLD. Things have been so lively in your columns that it

is as much as a man's life is worth to venture into them. I have often wondered

where some of your correspondents were going to bury each other when the battle is over. There must be something

valuable in the sorghum industry or else people would not fight so about it. One

good brother up in New York, whose letter you published a short time ago, is

disposed to drag me into a fight, but I am not disposed to be dragged into a

fight at another's suggestion, even if I did discover "something which does not exist."

But before he puts one hundred thousand dollars into a sugar factory in Northern New York, I advise him to interview

Gen. Hazen, and have the weather predicted for the next few days. Our new factory is nearly ready for

business. We intend to use slack coal and bagasse, direct from the mill for fuel.

Bagasse will be cut with an engine before being mixed, so that it will handle well with the shovel.

Respectfully, GRANTVILLE BOZARTH.

Cedar Falls, Iowa.

I wish some of your experienced readers would help me out of a little difficulty.

I run juice from the mill through sulphur fumes; the fumes having passed

through the water box when I add lime, and afterwards heat to nearly the boiling

point, and then let it settle and draw off the clear. Now, the sirup has a greenish look,

and sometimes I taste of sulphur. What I want to ascertain is, what I do wrong, or

what more I do to make a fine quality of sirup. C. J. B.

Smithland, Iowa.

EDITOR RURAL WORLD: I think RURAL

WORLD indispensable, very cheap; and I would like to see it. I would like to

see it. I would like to see it. I would like to see it. I would like to see it. I would like to

see it. I would like to see it. I would like to see it. I would like to see it. I would like to

see it. I would like to see it. I would like to see it. I would like to see it. I would like to

see it. I would like to see it. I would like to see it. I would like to see it. I would like to

see it. I would like to see it. I would like to see it. I would like to see it. I would like to

see it. I would like to see it. I would like to see it. I would like to see it. I would like to

see it. I would like to see it. I would like to see it. I would like to see it. I would like to

see it. I would like to see it. I would like to see it. I would like to see it. I would like to

see it. I would like to see it. I would like to see it. I would like to see it. I would like to

see it. I would like to see it. I would like to see it. I would like to see it. I would like to

see it. I would like to see it. I would like to see it. I would like to see it. I would like to

see it. I would like to see it. I would like to see it. I would like to see it. I would like to

see it. I would like to see it. I would like to see it. I would like to see it. I would like to

see it. I would like to see it. I would like to see it. I would like to see it. I would like to

see it. I would like to see it. I would like to see it. I would like to see it. I would like to

see it. I would like to see it. I would like to see it. I would like to see

The Shepherd.

Officers of the Missouri Wool Growers' Association.

President—H. V. Pugsley, Plattburg, Mo.
Vice-President—G. H. Wallace, Howard county, Mo.
Secretary—N. H. Gentry, Sedalia, Mo.
Treasurer—L. L. Sells, Osborn, Mo.

OFFICERS OF THE MISSOURI SHEEP BREEDERS' ASSOCIATION.

President, Samuel Jewett, Independence;
Vice-President, R. T. McCully, Lees Summit;
Secretary and Treasurer, H. V. Pugsley, Plattburg; Directors, Dan. W. McQuitty, Hughesville, Mo., Harry McCullough, Fayetteville, Mo., Phil D. Jewett, Independence, and L. L. Sells, Osborn; Committee on Pedigree, J. V. McCully, Sam Jewett and Harry McCullough.

Phil M. Springer, of Springfield, Bro's., Springfield, Ill., reports that they have a number of records of the American Berkshire sheep, and that they are the well-known secretary of the American Berkshire sheep Association and one of the best men in the wool business.

The St. Louis Fair Association with their usual liberality offer premiums for the various breeds of sheep at the forthcoming fair as follows: Fine wool sheep \$300; Southdown \$280; Long-wooled sheep \$250; Shropshire and other breeds \$250; fat sheep \$30. Total premiums offered in the sheep department \$1910.

As an illustration of the manner in which the premiums are distributed we present the following:

CLASS A.—FINE WOOLLED SHEEP.

Ram 2 years old and over.....	\$30.00
Yearling Ram.....	25.00
Pen of 3 Ewes 3 years old and over.....	25.00
Pen of 3 Ewes 2 years old and over.....	20.00
Pen of 3 Yearling Ewes.....	20.00
Pen of 3 Ewe Lambs.....	10.00
Best flock of 1 Ram and 5 of his get, bred by exhibitor.....	100.00

CLASS B.—FAT SHEEP.

Ram 2 years old and over.....	\$30.00
Yearling Ram.....	25.00
Pen of 3 Ewes 3 years old and over.....	25.00
Pen of 3 Ewes 2 years old and over.....	20.00
Pen of 3 Yearling Ewes.....	20.00
Pen of 3 Ewe Lambs.....	10.00
Best flock of 1 Ram and 5 of his get, bred by exhibitor.....	100.00

CLASS C.—SHEEP OF OTHER BREEDS.

Ram 2 years old and over.....	\$30.00
Yearling Ram.....	25.00
Pen of 3 Ewes 3 years old and over.....	25.00
Pen of 3 Ewes 2 years old and over.....	20.00
Pen of 3 Yearling Ewes.....	20.00
Pen of 3 Ewe Lambs.....	10.00
Best flock of 1 Ram and 5 of his get, bred by exhibitor.....	100.00

CLASS D.—SHEEP OF OTHER BREEDS.

Ram 2 years old and over.....	\$30.00
Yearling Ram.....	25.00
Pen of 3 Ewes 3 years old and over.....	25.00
Pen of 3 Ewes 2 years old and over.....	20.00
Pen of 3 Yearling Ewes.....	20.00
Pen of 3 Ewe Lambs.....	10.00
Best flock of 1 Ram and 5 of his get, bred by exhibitor.....	100.00

CLASS E.—SHEEP OF OTHER BREEDS.

Ram 2 years old and over.....	\$30.00
Yearling Ram.....	25.00
Pen of 3 Ewes 3 years old and over.....	25.00
Pen of 3 Ewes 2 years old and over.....	20.00
Pen of 3 Yearling Ewes.....	20.00
Pen of 3 Ewe Lambs.....	10.00
Best flock of 1 Ram and 5 of his get, bred by exhibitor.....	100.00

CLASS F.—SHEEP OF OTHER BREEDS.

Ram 2 years old and over.....	\$30.00
Yearling Ram.....	25.00
Pen of 3 Ewes 3 years old and over.....	25.00
Pen of 3 Ewes 2 years old and over.....	20.00
Pen of 3 Yearling Ewes.....	20.00
Pen of 3 Ewe Lambs.....	10.00
Best flock of 1 Ram and 5 of his get, bred by exhibitor.....	100.00

CLASS G.—SHEEP OF OTHER BREEDS.

Ram 2 years old and over.....	\$30.00
Yearling Ram.....	25.00
Pen of 3 Ewes 3 years old and over.....	25.00
Pen of 3 Ewes 2 years old and over.....	20.00
Pen of 3 Yearling Ewes.....	20.00
Pen of 3 Ewe Lambs.....	10.00
Best flock of 1 Ram and 5 of his get, bred by exhibitor.....	100.00

CLASS H.—SHEEP OF OTHER BREEDS.

Ram 2 years old and over.....	\$30.00
Yearling Ram.....	25.00
Pen of 3 Ewes 3 years old and over.....	25.00
Pen of 3 Ewes 2 years old and over.....	20.00
Pen of 3 Yearling Ewes.....	20.00
Pen of 3 Ewe Lambs.....	10.00
Best flock of 1 Ram and 5 of his get, bred by exhibitor.....	100.00

CLASS I.—SHEEP OF OTHER BREEDS.

Ram 2 years old and over.....	\$30.00
Yearling Ram.....	25.00
Pen of 3 Ewes 3 years old and over.....	25.00
Pen of 3 Ewes 2 years old and over.....	20.00
Pen of 3 Yearling Ewes.....	20.00
Pen of 3 Ewe Lambs.....	10.00
Best flock of 1 Ram and 5 of his get, bred by exhibitor.....	100.00

CLASS J.—SHEEP OF OTHER BREEDS.

Ram 2 years old and over.....	\$30.00
Yearling Ram.....	25.00
Pen of 3 Ewes 3 years old and over.....	25.00
Pen of 3 Ewes 2 years old and over.....	20.00
Pen of 3 Yearling Ewes.....	20.00
Pen of 3 Ewe Lambs.....	10.00
Best flock of 1 Ram and 5 of his get, bred by exhibitor.....	100.00

CLASS K.—SHEEP OF OTHER BREEDS.

Ram 2 years old and over.....	\$30.00
Yearling Ram.....	25.00
Pen of 3 Ewes 3 years old and over.....	25.00
Pen of 3 Ewes 2 years old and over.....	20.00
Pen of 3 Yearling Ewes.....	20.00
Pen of 3 Ewe Lambs.....	10.00
Best flock of 1 Ram and 5 of his get, bred by exhibitor.....	100.00

CLASS L.—SHEEP OF OTHER BREEDS.

Ram 2 years old and over.....	\$30.00
Yearling Ram.....	25.00
Pen of 3 Ewes 3 years old and over.....	25.00
Pen of 3 Ewes 2 years old and over.....	20.00
Pen of 3 Yearling Ewes.....	20.00
Pen of 3 Ewe Lambs.....	10.00
Best flock of 1 Ram and 5 of his get, bred by exhibitor.....	100.00

CLASS M.—SHEEP OF OTHER BREEDS.

Ram 2 years old and over.....	\$30.00
Yearling Ram.....	25.00
Pen of 3 Ewes 3 years old and over.....	25.00
Pen of 3 Ewes 2 years old and over.....	20.00
Pen of 3 Yearling Ewes.....	20.00
Pen of 3 Ewe Lambs.....	10.00
Best flock of 1 Ram and 5 of his get, bred by exhibitor.....	100.00

CLASS N.—SHEEP OF OTHER BREEDS.

Ram 2 years old and over.....	\$30.00
Yearling Ram.....	25.00
Pen of 3 Ewes 3 years old and over.....	25.00
Pen of 3 Ewes 2 years old and over.....	20.00
Pen of 3 Yearling Ewes.....	20.00
Pen of 3 Ewe Lambs.....	10.00
Best flock of 1 Ram and 5 of his get, bred by exhibitor.....	100.00

CLASS O.—SHEEP OF OTHER BREEDS.

Ram 2 years old and over.....	\$30.00
Yearling Ram.....	25.00
Pen of 3 Ewes 3 years old and over.....	25.00
Pen of 3 Ewes 2 years old and over.....	20.00
Pen of 3 Yearling Ewes.....	20.00
Pen of 3 Ewe Lambs.....	10.00
Best flock of 1 Ram and 5 of his get, bred by exhibitor.....	100.00

CLASS P.—SHEEP OF OTHER BREEDS.

Ram 2 years old and over.....	\$30.00
Yearling Ram.....	25.00
Pen of 3 Ewes 3 years old and over.....	25.00
Pen of 3 Ewes 2 years old and over.....	20.00
Pen of 3 Yearling Ewes.....	20.00
Pen of 3 Ewe Lambs.....	10.00
Best flock of 1 Ram and 5 of his get, bred by exhibitor.....	100.00

CLASS Q.—SHEEP OF OTHER BREEDS.

Ram 2 years old and over.....	\$30.00
Yearling Ram.....	25.00
Pen of 3 Ewes 3 years old and over.....	25.00
Pen of 3 Ewes 2 years old and over.....	20.00
Pen of 3 Yearling Ewes.....	20.00
Pen of 3 Ewe Lambs.....	10.00
Best flock of 1 Ram and 5 of his get, bred by exhibitor.....	100.00

CLASS R.—SHEEP OF OTHER BREEDS.

Ram 2 years old and over.....	\$30.00
Yearling Ram.....	25.00
Pen of 3 Ewes 3 years old and over.....	25.00
Pen of 3 Ewes 2 years old and over.....	20.00
Pen of 3 Yearling Ewes.....	20.00
Pen of 3 Ewe Lambs.....	10.00
Best flock of 1 Ram and 5 of his get, bred by exhibitor.....	100.00

CLASS S.—SHEEP OF OTHER BREEDS.

Ram 2 years old and over.....	\$30.00
Yearling Ram.....	25.00
Pen of 3 Ewes 3 years old and over.....	25.00
Pen of 3 Ewes 2 years old and over.....	20.00
Pen of 3 Yearling Ewes.....	20.00
Pen of 3 Ewe Lambs.....	10.00
Best flock of 1 Ram and 5 of his get, bred by exhibitor.....	100.00

CLASS T.—SHEEP OF OTHER BREEDS.

Ram 2 years old and over.....	\$30.00
Yearling Ram.....	25.00
Pen of 3 Ewes 3 years old and over.....	25.00
Pen of 3 Ewes 2 years old and over.....	20.00
Pen of 3 Yearling Ewes.....	20.00
Pen of 3 Ewe Lambs.....	10.00
Best flock of 1 Ram and 5 of his get, bred by exhibitor.....	100.00

CLASS U.—SHEEP OF OTHER BREEDS.

Ram 2 years old and over.....	\$30.00
Yearling Ram.....	25.00
Pen of 3 Ewes 3 years old and over.....	25.00
Pen of 3 Ewes 2 years old and over.....	20.00
Pen of 3 Yearling Ewes.....	20.00
Pen of 3 Ewe Lambs.....	10.00
Best flock of 1 Ram and 5 of his get, bred by exhibitor.....	100.00

CLASS V.—SHEEP OF OTHER BREEDS.

Ram 2 years old and over.....	\$30.00
Yearling Ram.....	25.00
Pen of 3 Ewes 3 years old and over.....	25.00
Pen of 3 Ewes 2 years old and over.....	20.00
Pen of 3 Yearling Ewes.....	20.00
Pen of 3 Ewe Lambs.....	10.00
Best flock of 1 Ram and 5 of his get, bred by exhibitor.....	100.00

CLASS W.—SHEEP OF OTHER BREEDS.

Ram 2 years old and over.....	\$30.00
Yearling Ram.....	25.00
Pen of 3 Ewes 3 years old and over.....	25.00
Pen of 3 Ewes 2 years old and over.....	20.00
Pen of 3 Yearling Ewes.....	20.00
Pen of 3 Ewe Lambs.....	10.00
Best flock of 1 Ram and 5 of his get, bred by exhibitor.....	100.00

be seen in this country until the manufacturers can go into the market and unobtrusively buy the marked grade of the wool he wants, without a question as to its character and uniformity. More than by any other one thing would such a condition of the market put money in the pocket of the manufacturer, and aid him to achieve the best and most desired results in the class of goods he would be able to put upon the market.

We have been to some trouble to see others than the above, and two of the oldest and most successful mill men in Massachusetts said to us (and each of them has seen three or four and ten years, and to-day are using 20,000 pounds of wool per day): "If we could buy our wool sorted and scoured, upon honor, so that our supplies should come to us from sources we need not question, we would buy no more wool in the grease. Our present methods are most unreliable, unsatisfactory, and unprofitable."

It seems to us that the evidence we have cited is very potent for extensive and radical change in the interests of both grower and consumer. We certainly could not find more competent evidence than we have given. The five gentlemen whom we have quoted are all personally known to us, and we know no other persons of such unimpaired opinion has great weight, and deserves such consideration as shall result in prompt and effective action and remedy.

Sheep Notes.

A prominent New York wool broker writes as follows: "The Ohio fleeces fit the standard of prices for wool. Brokers are paying from twenty-two to twenty-five cents a pound for Ohio wool, and are loath to handle it at these low figures. Owing to the tightness of the money market many brokers have telegraphed their Ohio customers and factors to send no wool East at present. The best thing for the flock-master to do is to store wool in a safe place and await the advance in price, which will come within six months or a year. It is not likely that wool will fall much lower. We look for better times."

A correspondent of the Farming World thinks there is little if any excuse for sending wool to market as many farmers do. The wool should be clear of burs, as experience has shown that it is poor economy to try to sell wool full of burs. There is too much dockage—you have to sell the burs at a high price to get rid of the wool. Do not at the start allow the sheep to run in the forests that are full of burs; there is too much loss in selling the wool; when it comes to taking half prices for the crop because of a little carelessness, it takes too much out of the profits. Any man who has even given the matter some thought knows that it is a fair task to pick the burs out of wool when they are there in sufficient quantities to make a great difference in the price.

There are but few farms where it will not pay to keep at least a few sheep, and the smaller the flock, as a rule, the more the proportion of profit realized therefrom. If it will pay to raise common sheep it will surely pay to raise thoroughbred ones, and what breed it will be best to depend entirely on circumstances and surroundings, such as location, soil, nature of the land, and the character of the laborer. When the land is rough and hilly, and where it is also comparatively cheap and distant from market, the famous Merinos will be sure to do well, as they are hardy, vigorous and produce good saleable fleeces. Where heavy, rich, level land is available, and the laborer is of the Merino type, the Cotswolds, though they are not so sturdy as the Merinos.

C. L. Gabilson, Chickasaw county, in Homestead says: My experience with sheep is limited to a flock of 50 or less. I began with 25 common ewes using a Merino ram on these and then a Southdown ram, and the agricultural class of sheep that were quite easy keepers, fit to kill at any time, furnishing rich juicy mutton. The only drawback to the Southdowns and their grades is the light fleeces they yield, scarcely averaging six pounds of merchantable wool. We have this winter bred these grade Southdowns to a Shropshire ram. The Shropshires are larger than the Southdowns and yield a much heavier fleece of about the same quality. The Shropshires have the dark faces and legs which is a pleasing feature in the appearance of a flock of sheep, and makes them more eagerly sought after by buyers. To one unaccustomed to sheep beginning with a flock of 150 woolly high-class sheep, a more satisfactory way would be to begin with a small number, and then one will find his flock apt to increase faster than his knowledge. A visit to a successful sheep farmer would be worth more than all one's reading on the subject.

Suppose, for instance, the case of a man who, in the fall, has six acres of land, and who is without manure sufficient to put it in such condition, and who is also possessed of 50 sheep; let him plow up that land, put it in as good shape as possible, and sow thickly with winter rye. He can spend the winter with winter with 100 rods of hurdles—less or more—which he can make himself, if need be. It will be extraordinarily poor land which will not yield a crop of rye sufficient for his purpose. In spring, when the rye is about five weeks high—before the more or less in May—let him inclose with his hurdles half an acre and turn in the sheep; he must feed daily half a pound of grain per head, to enrich the manure and for this he will be well repaid by the extra flesh put upon the sheep, as well as by the fertilization of his land. The best food for this purpose is one which contains a large proportion of oil for fattening, and also of carbon. An excellent ration is a quarter of a pound each of linseed oil cake and bran. Each day he should move his sheep to a fresh half acre, by resetting the hurdles, a task which need not occupy over half an hour. In this way he will cover the whole six acres in twelve days, and by the time the last half acre is fed off, the first will be ready to be repastured. The rye, being cropped before the seed panicle is formed, will grow rapidly after each successive cropping, the more so as it is receiving constant accessions of manure.

Six acres of well-rooted winter rye, with the above mentioned amount of grain, will support, in good condition, a flock of fifty sheep, and the land will be left in such an improved condition that it may be sown in the fall to wheat and seeded to grass, with clover added in the spring, and with every prospect of good results.

Sheep not at old cloths. They are often made holy by long sacrifices, by careful folding away, that they may last until the dear ones are provided for. If many an old coat could speak, what tales it would tell of the noble heart beating underneath!

The Pig Pen.

From Springer Bro's., of Springfield, Ill., we have information to the effect that they have a nice lot of very choice Berkshire pigs for this season's sale, and we know the Messrs. Springer to be truthful and reliable gentlemen in every respect.

In the swine department of the forthcoming St. Louis Fair the association with its usual liberality for the grand prize of \$1855, for premiums. It is distributed to the various breeds of swine as follows: Berkshires \$255; Chester Whites \$255; Poland-China \$255; Duroc-Jerseys \$255; Suffolks \$170; Small White Yorkshires \$245; Essex \$165; other distinct breeds \$135. The Berkshires and others having similar amounts are offered as follows:

Boar 2 years and over.....	\$20.00
Boar 1 year and under.....	15.00
Boar 6 months and under.....	10.00
Boar under 6 months.....	5.00
Sow 2 years and over.....	20.00
Sow 1 year and under.....	15.00
Sow 6 months and under.....	10.00
Sow under 6 months.....	5.00

SWEEPSTAKES.
Best Berkshire Boar of any age..... \$20.00
Best Pen of Breeding sows of any age..... 20.00
Best Boar and 4 Sows of any age owned by exhibitor..... \$50.00
Best Sow, with litter of her own pigs, under 6 months old, not less than five in number, owned by exhibitor..... \$20.00

Full premium lists may be had by addressing Festus J. Wade, Secretary, St. Louis. A. B. Ewing and George Bain are Directors.

Red Hogs, Etc.

1. How many sows, "with their get," can be kept on the product of 10 acres, the sows to be bred twice a year, and the young to be sold at from five to seven months old? 2. Brewers' grains can be bought here for a few cents a bushel; are they good food for hogs? 3. "Amateur," in a late Rural, states that the best hogs for the farmers of the Eastern and Middle States, are the Small Yorkshires, Essex and Suffolks, as they come to maturity, and are fit for the butcher much earlier than the large Red, Chester White, etc. Is there not some mistake about this? 4. Certain New Jersey parties claim to be breeding Jersey Reds from the descendants of the original stock of red hogs imported some 15 years ago, and that their hogs are entirely distinct, and in no way related to the Durocs, or Saratoga Reds, and that all persons selling such hogs for "genuine improved Jersey Reds," are imposing on the public. Is this true? The trouble with the large breed, and, in our experience, is that they do not fatten readily until they are too large for profitable use in cutting up the block. The smaller breeds should be sold before they have become so heavy, and many more of them can be kept in the same lot and fed on the same food. 4. We are inclined to the opinion that all the red hogs we now have, are from the original Red Berkshire, imported into this country at different times by different individuals. They all have the same general characteristics, and any claim put forward by special breeders, is quite likely to be made for the purpose of effecting sales. Col. F. D. Curtis, who for years has made a specialty of breeding red swine, has several times discussed this question in the Rural, and it was exhausted at the Convention of Breeders of Red Swine, held at Indianapolis last July, where the name Duroc-Jersey was given to red hogs, previously known as Durocs, Jersey Reds, or Saratoga Reds. If the breeders referred to by our friend, had any claim to make, they should have urged it then.—Rural New Yorker.

Food for Fattening Pigs.

Professor Sanson, of France, has been experimenting on the relative value of carbonaceous substances for the fattening of pigs. He selected a Windus pig, aged ten weeks and weighing sixteen pounds, and a Yorkshire, aged eight weeks, weight twenty-four pounds. The first was fed from December 10, 1880, to April 17, 1881, exclusively on barley, amounting to 201 pounds, when it weighed at the end of four months fifty-two pounds, thus representing a net augmentation of twenty-eight pounds. The Yorkshire was fed on barley, potato starch and sugar from November 17, 1881, to February 25, 1882, in the total proportions of seventy-five pounds of barley, sixty of starch and seven of sugar. At the end of the experiment it weighed fifty-four pounds, or an augmentation of thirty pounds. In 128 days the Windus gained twenty-eight pounds; in 100 days the Yorkshire had put up thirty pounds of flesh, or, respectively, an augmentation at the rate of three and one-half to four and three-quarter ounces per day. The Professor concludes that the food which is highly carbonaceous is not that which is conducive to their development, but even most favorable to the production of fat, though, the latter, he maintains, be formed from the hydrates of carbon, and not from the proteins compounds, as German scientists maintain. The practical inference is that the pig, being an omnivorous animal, it stands in need, when young, of an aliment that will develop the body rather than produce flesh, and that, during the period of growth, the food ought to contain a large proportion of animal matter, as dairy and kitchen refuse, and the cooked debris from slaughter houses and packers' yards. These adjuncts will supply the protein compounds.

Pig Pen Notes.

Analysis of artichokes shows them to contain more fattening power than potatoes. They cannot be kept out of the ground, and they should be left in the ground until disturbed till the ground is frozen in spring. Hogs, after living all winter on dry feed, can be turned on them to dig for themselves till after corn-planting. Then turn the hogs off; harrow and cover them. In this way they will come up thick. Cultivate in rows as before, and the same ground can be kept in artichokes for years with no replanting. Cultivate the same as potatoes. A common yield is 500 to 1,000 bushels per acre. One writer claims to have produced 2,000 bushels. They are excellent for brood sows, as also for poor run-down sows, to give them a start in growing.

The potato crops of Central Europe, which of late years have been good, bear the same relation to the supply of pork as Indian corn does in America. Potatoes supply the hog

Horticultural.

[Judge Samuel Miller, Bluffton, Mo. will assist in conducting the Horticultural Department in this journal. Any inquiries addressed to him will be promptly answered through the RURAL WORLD.]

SET OUT TREES.

BY MRS. ANNIE G. MARSHALL.
Set out trees! adorn the homestead.
Make it pleasant all around,
Let the elms and oaks and maples,
With the evergreens abundant;
Let the home be so attractive
That the boy that is to-day,
When he shall arrive at manhood
And in foreign lands will stray,
May turn with longing heart and loving
To his home these hills among,
Thinking how the trees are thriving
Which he helped to plant when young.

Set out the trees! yea plant an orchard,
Dear, good farmer do you know
Of the wealth there is in fruit trees,
For the laborer you bestow?
How the apples turn to money,
With the peaches plums and pears,
And the luscious bright cherries—
All the fruit the orchard bears?
Little children love the fruit trees;
How they wait, with what delight,
For the coming of their blossoms,
In their robes of pink and white.
Never flowers were half so pretty,
Never such profusion shown;
As Dame Nature gives the fruit trees,
With a glory all their own.

Notes from Samuel Miller.

GRAFTING GRAPE VINES.—I commenced about the 16th of May, on old vines in the forest, from 1-2 inch in diameter, sawed off under the bark, or above, just as the situation of the vine required. Instead of splitting the stock, as formerly, the saw was used, and cut from one inch to 1-2 inches. Shaved the graft thin enough to insert, but not wedged shaped, as usual; made the tenon of the graft alike, with a shoulder. In the largest stocks there were two cuts made across each other at right angles, and the grafts put in. No attention paid to the twisted condition of the grain in the stump; nor any particular care taken in regard to sawing parallel with the grain of the wood. Earth filled up to the upper bud of the graft, where the buds were used, and a bunch of leaves to cover to keep the sun off. I tried some above ground, as high as three feet, in the same manner as the other, but used grafting wax. Others I crown grafted, so as to ascertain whether what I did thirty years ago, might not be done again.

Although they did not bleed, there was an oozing out of white gummy matter, before the cement could be applied. I wiped it off, and made what should be an air and water tight covering. Nevertheless, in a few days after, I found that the sap was coming out somewhere, and running down the vines grafted above ground.

One thing I learned, that while they bleed freely yet in the ground, they seem to be nearly free a few feet above ground. My intention is to wait a week or ten days, and try it again, the success of which, together with what is already done, will be given to the RURAL WORLD.

August 8th, 1884.—The additional grafting intended for June did not get done; and now, on this date, I find that not one of the grafts above ground is living, while about the half of the others are, some having grown several feet, while others only a few inches. So it seems that my method of grafting was not so much of a success as was expected at one time, when all seemed to be growing.

I will try budding some of these days, but instead of inserting the bud under the bark as usual, but cut out the bark where the bud is to fit in, and tie.

WATER MELONS.—What is the matter with the vines this year? Is it the excessive wet weather that causes them to run all over the plantation, and set so little fruit?

To use a mariner's phrase, they are all sail and no ballast. If they don't soon set fruit they will be a waste of seed. Three new ones are showing a few specimens each, so that we may get a taste of them. If my vines keep growing up, I will believe the half of a melon for a man once told me, that was that he saw a water melon that weighed 60 lbs., and was 60 feet from the hill where the vine started. Some of mine are 34 feet without a melon on them. Another season, if I am spared to grow melons, they will get pinched sure.

Later.—They are now setting fruit freely.

GRAPE VINES, August 1st.—I notice the Early Victor is beginning to color, and is in the bud. One of Rommel's seedling grape, in fact in fair eating stage. Moore's Early, Tolman and Hardy yet. Pocklington well, but green yet. With Rommel's July, as he is in the bud, and is a most excellent early grape. The earliest grape we have. It is still going on with some variety. Noah is the most complete in color.

Early, coloring, and shows a fine color. Victor getting ripe, but most of the vines that are well colored, have been killed by birds, and I have not seen the grapes. One of Rommel's seedling grapes, getting ripe, and is a very nice one. Bunch and berry medium. Golden, coloring, and looks well. Pocklington should have been in the list I gave in a former

OF FRUIT, AS SOMETIMES COME. When the Louisiana plum tree first fruit, the crop was a moderate one; the same season, the Wildgoose was heavily loaded; so that the Louisiana was the largest, and so did. This season the Wildgoose was when ripe, but the Louisiana is very late. It is a darker color, and of quality than the other, and in my very valuable, deserving more planting than has yet been done. No trees for sale.

Report on the Apple Crop of Missouri.

EDITOR RURAL WORLD: I send you a partial report of the apple crop of the State. I will send a complete report as soon as all the counties complete their report. It has been the aim of our society to get men from every county to send reports when needed, and we have succeeded in getting such men in nearly all the counties. Our report will therefore, embrace nearly all counties, and we expect to have them all soon.

Our society is getting better organized as we are continually getting new additions. County societies are being organized and that is a great step in the right direction. I hope to see the day when there will be a county society in every county of the State, and then we can get reports and get statistics easily.

Our reports place the crop all the way from 20 per cent to 120 per cent. But, we understand that the greatest per cent, does not mean the most barrels of apples, for some of the younger orchards are very full, but not many bushels on them.

The per cent for the State is 55, but think that when other reports come in, it will be nearly 60.

The crop is poor and scabby, and that very badly in places, so that the reports state that about one-half of the crop only will be merchantable apples.

The Ben Davis heads the list as having the best crop of apples and most perfect specimens; Willow Twig stands next, Jannett and Smith's Cider are the next on the list.

I find that a variety of causes are given for the scab, (which seems to be the greatest trouble), some giving insects as the cause, others hail, others that it is caused by the cold winter, and others, that there is a cold storm at blossoming time, and a frost following, and they saw the effects of it three or four days after.

The conditions of the old orchards in many places is bad, and it will take a year to recover; young orchards are in good condition generally. Bottom land seems worse affected than upland, with only a few exceptions.

The Winesap is the tree hurt worse than any other, and W. H. Pearson next. The apple is the worst scabbed than any other except Ortley.

A few of the counties and the per cent, is given as follows:
Adair, 50; Bollinger, 30; Cass, 30-40; Henry, 50; Macon, 50; Newton, 80; St. Clair, 40; Jackson, 70; Bates, 75; Callaway, 75; Gasconade, 120; Knox, 80; Mercer, 20; Pettis, 60; Wayne, 75; Lafayette, 65.

This is about the way the reports come in, and a person, to know where the best fruit is, must know where the most orchards are. I wish I could give each report in full, but that would take too much space.

L. A. GOODMAN,
Westport, Mo., Aug. 11, '84. State Sec.

Missouri Fruit Exhibit.

The Secretary of the Missouri State Horticultural Society desires us to publish the following in the RURAL WORLD:
Our State Society wishes to make an exhibition of fruits at the Cotton Centennial Exposition held at New Orleans next winter. To do this, we want the best late summer fall and winter pears and apples. This fruit will have to be kept in cold storage until December, and arrangements have been made with the Cold Storage Co., 401 Grand Avenue, of Kansas City, who have kindly agreed to store the fruit for charge until the time of the Exposition.

Now, we desire your co-operation to assist in collecting these fruits, and everyone who has any good specimens or can get them can help in this matter by making this collection and forwarding it to me. We would urge you to make an effort in this and do all you can. We want a fine show of these fruits, and Missouri can make it if we do our duty.

Of early kinds we want fifteen specimens each, and of later varieties ten of each. Wrap each specimen well in paper, and put in paper sacks with the name plainly written on them; or put the name with each apple as you wrap it with paper. Pack these in boxes holding one-third bushel of one-half bushel, and put plenty of paper in packing, so they cannot move.

Horticultural societies can bring their collections to their meetings and then select the best from them and pack as above.

The fruit should be gathered with the following rules in view:
1st. Condition of fruit, which should be in its natural state, not rubbed, nor polished, nor speckled, bruised, eroded, nor wormy; with all its parts clean, green, segments, well preserved; not wilted, nor shriveled; clean.

2nd. The size should be large and the specimens should run even.

3rd. The color and markings should be in character, not blotched or scabby; in fact, a perfect fruit.

All early fruit must be gathered while firm and sent as soon as ripe and not as above.

Put a list of varieties in each box and mark the box with your name. Send me a list of the varieties, also when they are shipped, and by what express company shipped, for my reference.

Send them by express to me, at Kansas City, Mo., care of Kansas City Cold Storage Co., 401 Grand Avenue, Kansas City.

L. A. GOODMAN, Sec.

Cold for Shipping Fruit.

T. S. Whitman stated some interesting facts to the Fruit Growers' Association of Nova Scotia, in connection with the effect of cold and heat on apples for shipment. A steamer was loaded in the winter at a time when the weather was very cold, and the temperature of the hold of the vessel was down as low as 26 degrees. Snow and frost were seen in the hold, and the fruit was placed in it for the London market. The cargo reached London in better condition than any other sent from there, and sold on an average at five and a half dollars a barrel. At five times, apples have been taken out of a temperature of 30 degrees, and placed in one ranging from 50 to 60 degrees. The fruit was thus seriously injured, and thousands of barrels were lost. Vessels will be constructed expressly for the trade, and to prevent such disasters. An apple warehouse at Annapolis held 9,000 barrels in winter, when the temperature did not vary one degree from 32 all winter, and kept the fruit in perfect condition. The floor was dry, and the house was dark.—Country Gentleman.

The Plummer Fruit Evaporator Co. are building a very large trade in Michigan, and are shipping their Evaporators in car-load lots. They are making arrangements for another large manufacturing in Michigan at the commencement of next season, to save expense of freights and facilitate their business, as the capacity of their Leavenworth factory is already over-taxed with local trade.

Illinois State Horticultural Society.

The Executive Board of the Illinois State Horticultural Society have, by invitation of the State Board of Agriculture, decided to make a grand exhibition of fruit at the approaching State Fair, to be held at Chicago, September 8th to 13th, 1884.

It is the purpose of the Society to collect the largest and best exhibition of fruit ever seen in the West, and to make it a great object lesson where farmers and horticulturists may see the diversified pomological products of our great State, and gain such information as will enable them to overcome some of the difficulties with which they are contending.

Competent men will be in attendance during the Fair, to decide questions of nomenclature, give valuable opinions in relation to the merits of new and comparatively unknown varieties, and intelligently answer questions relative to the adaptation of varieties and soil, location, modes of culture, etc.

The State Board of Agriculture, the citizens of Chicago, and the farmers of the State, have determined to make the State Fair of 1884 the best ever held in the West, and, believing that it will be both pleasant and profitable for you to be present, you are earnestly requested to come, and bring with you the choicest products of your garden and vineyard.

If you cannot attend, it is believed that State pride, and interest in our Agricultural and Horticultural Societies, will induce you to send specimens of apples, pears, peaches, plums, grapes, wild fruits, etc., to the exhibition.

Send as large a collection as possible, but if you can only send half a dozen varieties, they will be appreciated. Pack carefully—four specimens of each variety—and send by express to J. T. Johnson, Horticultural Department, State Fair, Chicago, on or before September 6th.

The Society will pay express charges, place the fruit from the Northern, Central and Southern Districts, in separate collections, and display it to the best advantage.

Also, give parties contributing, credit in the next volume of Transactions, and send them a copy of the book when published.

A. C. HAMMOND,
Secretary.

Warsaw, Ills.

Grapes and Grapevines.

While everybody and everybody's wife, and everybody's children love grapes, says G. W. Campbell in Farmer and Tribune, everybody does not know how easy it is to sit in the shade of one's own vine, and to have this delicious fruit at hand. There is scarcely a dwelling in the land, or a town or city lot, however small, where there are not a few feet of spare ground, and blank spaces upon the walls of houses and out-buildings which might be utilized by being covered by constantly looking up grapevines, charming to the eye, and yielding delight and refreshment to the palate.

Many persons are deterred from planting grapevines from the mistaken idea that there is some great mystery in grape raising, and that only the most skillful and learned in such matters can succeed. The truth is, nothing—unless it be weeds—is much easier to grow than a grapevine; and anybody with the commonest kind of common sense will exercise it properly, can grow grapes.

The first requisite is to procure good plants. Of these, the poorest are those with large tops or canes, and small, stunted, and imperfect roots, the small ones those with abundant and healthy roots, the tops being of no consequence, beyond one or two ripe buds.

In planting, make the hole large in proportion to the roots; plant deep, rather than shallow, in proportion to the size of the vine, from twelve inches, the points of the roots somewhat deeper; then cut the top back to two or three buds above the surface.

The first year, permit one cane to grow, and keep this tied up, so that its head is in the bud, and pointing upward. In the fall cut this cane back again to three or four eyes from the ground. The following season, if the vine is strong, two canes may be trained up, as before; but, if not, one remaining, and a new one being put in, better than two weak ones, and that a vine will bear fruit in proportion to its strong, vigorous and well ripened canes; a multitude of small weak and bushy shoots being of no value.

If the vine is strong, it will show fruit from the buds of the second year's growth. It is better, for the future good of the vine, to pinch off the blossom buds when they first appear, and not permit them to bear fruit the first year. If a specimen is desirable, let one cluster remain on one of the shoots, and train this horizontally. When it has made three or four joints beyond the bunch of grapes, pinch off the end of the shoot, checking its growth, and leaving its whole strength into the cluster of grapes. At the same time train up one other cane as before, keeping it upright through the season, as this is to be the fruit bearing cane for the next year.

At the fall pruning, cut the cane which has borne the grapes away, leaving only one or two buds at the base, and shorten the upright cane from half to two-thirds of its length. The following spring, train this cane horizontally, and from each of its buds, by the use of a cane, bearing shoots, showing from two to three clusters each, and generally about double the quantity of fruit that the vine ought to bear.

If you want the best fruit, and to keep your vine in the best condition, have one cluster on each shoot; pinch off the ends of the shoots at three or four joints beyond the cluster of grapes, and at the same time train up one or two shoots from the base of the fruit bearing cane of last year, for next year's bearing.

The next year the bearing wood of this year is again cut out, and the new canes trained for bearing, as before. And here you have the whole system of grape growing, which can be modified to suit circumstances, and adapted to vines grown either upon walls or trellis.

It is better always to keep the old wood well trimmed out, and new, fresh, bearing wood renewed annually from as near the base of the vine as practicable.

By following these directions, and observing the habits of growth of the various kinds of vines, and a little exercise of the common sense before alluded to, anybody who is willing to give a little time and necessary attention to the matter, can grow grapes of perfect ripeness and abundance. The wants of a grapevine are not many, but they are imperative, if the best results are desired. And the attention required is not much; but it should be given at the proper time. A grape is easily kept ripe—but it is very hard to get right after long neglect.

On walls nearly all the popular varieties of grapes can be grown, even those which are too tender to endure exposed garden and vineyard culture in northern localities. But for open trellis, the harder kinds should be planted, in Concord, Hartford Prolific, Telegraph, Worden's seedlings, are among the most

reliable black grapes. Martha, Lady and Eva are the hardest, and most reliable white ones for open culture. Croton, Rebecca, Maxamomy and others for a sheltered location. Delaware, Salem, Rogers Hybrid No. 3, also Nos. 5 and 30, and Catawba where it will open, are desirable as red grapes. This list might be extended or diminished, but will be found to contain as good grapes for practical purposes generally as are grown in this country, and will be found generally reliable and satisfactory.

Facts Concerning Fruit Evaporation.

From the American Garden we take the following:

In any process of evaporation the great desideratum is the application of intense heat in the first stage of drying, except in the case of grapes and similar fruits, where extreme heat will burst the skin and allow the juice to flow out—as the great heat will, by affecting the outer surface of the substance, form an impenetrable external coating, thus retaining the flavor and other desirable qualities of the fruit.

The best arrangement, and indeed the only proper one, is to subject the material to a continuous current of hot air. This current cannot be made hot enough to scorch or burn the fruit, if it is kept brisk motion; but let it become stagnant for a short time and the product will undoubtedly be ruined by the intense heat.

Raspberries we have found to be very profitable, as three quarters of the fresh fruit yield one pound of the evaporated, and this can be sold at thirty-seven cents per pound. So, in case the market price for fresh berries down, it is an easy matter to put them in such a shape that we can command better figures.

Corn, properly evaporated, makes a dish fully equal to that just cut from the cob, at a cost of about fifteen cents per pound. Half a pound is sufficient for a family meal.

Pumpkins also make a good article, when evaporated—fully equal to fresh ones for making pies, thus extending the pie season through the entire year.

Many other fruits and vegetables, which can readily be dried, have not yet been placed in the market, or are not known in this country. "thou shalt not cover" as they looked over into their neighbor's laden trees, and back to their own bare fields. It might possibly, also be hard to resist the temptation to break another kindred commandment. A fine orchard makes a home attractive to the children, and is one of the "spells" that will bind them to the old spot in later years; it is worth cultivating for this reason alone. There is scarcely an investment the farmer can make more sure than this. Every year the trees increase in value, and may for fifty years. There will be an interest in watching their growth and development, season after season, which has an elevating and refining influence upon the mind. The trees are pleasant to the eye, and an ornament to the place, of which the owner may well be proud. A fine dish of choice fruit set before a friend is an inexpensive but pleasing attention, which one can appreciate, and it tends to cement friendship among the neighbors. Do not neglect to plant the apple orchard, and let the fruit be of the best.

California's Apples.

A visitor to the fruit markets of California, says the Sun, is usually astonished beyond expression by the beauty and variety of the apples that are displayed. It is literally "apples all apples come again." Barrels are never used for packing, but boxes holding about fifty pounds. The lids are removed, the top layers of apples are nicely polished, and there they stand, every year the trees, so far as size, color and shape, are concerned, no other American market can offer. There are a few Russets, Ben Davis, Nickajacks, Rome Beauties, and dozens of other varieties, in fact, nearly all known to Western, Eastern and Southern growers, can be found in the San Francisco markets in season. The range of climate over which they are grown is very great. Apples from Washington Territory, grown near the British Columbia border, may be seen side by side with apples whose blossoms mingled with those of San Diego orange trees. Apples come from so far up among the mountains that the Summer months of the old California climate, and the fruit as crisp and well flavored. Apples come also from the lowlands that slope fairly to the sands and rocks of the Pacific. One district is still sending Red Astrachan and early apples, while another district sends the Gray-einsteins and other Autumn varieties.

But when the visitor from the East begins to sample all this fruit he experiences a reaction of feeling. The size and color have misled him; the expected flavor is not there. The fruit is of apples much smaller, much homelier in appearance, but infinitely better to eat, apples from the orchards of New England and New York, the valleys of Pennsylvania and the river-side slopes of Maryland. The old California apples, however, at the head of the list in all parts of California and Oregon. Skinner's Seedling, an Autumn apple originated in San Jose, has taken high rank. The small red Romanita apple is of the same quality. Esopus Spitzenberg and Northern Spys suit the mountains, but fall in most of the lowland region. There is no reason to doubt that in a few years the accusation of lack of flavor brought against California apples will cease to have any point. For eight or ten years large shipments of apples have gone to Australia from San Francisco, immense quantities are dried and canned, and the apple crop of the Pacific coast is becoming one of the largest items in its horticultural production.

Evaporated Fruit.

A lady writer in an exchange says: "In the fall of 1880 I visited a large fruit evaporator near us and saw the lovely cream-white rings as they came from the hands of the women who packed in huge boxes ready to ship. They looked good enough for Victoria's table. I went home, having ascertained that the cream color was the effect of bleaching in the fumes of sulphur, procured a machine that can grow grapes of perfect ripeness and abundance. The wants of a grapevine are not many, but they are imperative, if the best results are desired. And the attention required is not much; but it should be given at the proper time. A grape is easily kept ripe—but it is very hard to get right after long neglect.

On walls nearly all the popular varieties of grapes can be grown, even those which are too tender to endure exposed garden and vineyard culture in northern localities. But for open trellis, the harder kinds should be planted, in Concord, Hartford Prolific, Telegraph, Worden's seedlings, are among the most

reliable black grapes. Martha, Lady and Eva are the hardest, and most reliable white ones for open culture. Croton, Rebecca, Maxamomy and others for a sheltered location. Delaware, Salem, Rogers Hybrid No. 3, also Nos. 5 and 30, and Catawba where it will open, are desirable as red grapes. This list might be extended or diminished, but will be found to contain as good grapes for practical purposes generally as are grown in this country, and will be found generally reliable and satisfactory.

Facts Concerning Fruit Evaporation. From the American Garden we take the following:

In any process of evaporation the great desideratum is the application of intense heat in the first stage of drying, except in the case of grapes and similar fruits, where extreme heat will burst the skin and allow the juice to flow out—as the great heat will, by affecting the outer surface of the substance, form an impenetrable external coating, thus retaining the flavor and other desirable qualities of the fruit.

The best arrangement, and indeed the only proper one, is to subject the material to a continuous current of hot air. This current cannot be made hot enough to scorch or burn the fruit, if it is kept brisk motion; but let it become stagnant for a short time and the product will undoubtedly be ruined by the intense heat.

Raspberries we have found to be very profitable, as three quarters of the fresh fruit yield one pound of the evaporated, and this can be sold at thirty-seven cents per pound. So, in case the market price for fresh berries down, it is an easy matter to put them in such a shape that we can command better figures.

Corn, properly evaporated, makes a dish fully equal to that just cut from the cob, at a cost of about fifteen cents per pound. Half a pound is sufficient for a family meal.

Pumpkins also make a good article, when evaporated—fully equal to fresh ones for making pies, thus extending the pie season through the entire year.

Many other fruits and vegetables, which can readily be dried, have not yet been placed in the market, or are not known in this country. "thou shalt not cover" as they looked over into their neighbor's laden trees, and back to their own bare fields. It might possibly, also be hard to resist the temptation to break another kindred commandment. A fine orchard makes a home attractive to the children, and is one of the "spells" that will bind them to the old spot in later years; it is worth cultivating for this reason alone. There is scarcely an investment the farmer can make more sure than this. Every year the trees increase in value, and may for fifty years. There will be an interest in watching their growth and development, season after season, which has an elevating and refining influence upon the mind. The trees are pleasant to the eye, and an ornament to the place, of which the owner may well be proud. A fine dish of choice fruit set before a friend is an inexpensive but pleasing attention, which one can appreciate, and it tends to cement friendship among the neighbors. Do not neglect to plant the apple orchard, and let the fruit be of the best.

California's Apples. A visitor to the fruit markets of California, says the Sun, is usually astonished beyond expression by the beauty and variety of the apples that are displayed. It is literally "apples all apples come again." Barrels are never used for packing, but boxes holding about fifty pounds. The lids are removed, the top layers of apples are nicely polished, and there they stand, every year the trees, so far as size, color and shape, are concerned, no other American market can offer. There are a few Russets, Ben Davis, Nickajacks, Rome Beauties, and dozens of other varieties, in fact, nearly all known to Western, Eastern and Southern growers, can be found in the San Francisco markets in season. The range of climate over which they are grown is very great. Apples from Washington Territory, grown near the British Columbia border, may be seen side by side with apples whose blossoms mingled with those of San Diego orange trees. Apples come from so far up among the mountains that the Summer months of the old California climate, and the fruit as crisp and well flavored. Apples come also from the lowlands that slope fairly to the sands and rocks of the Pacific. One district is still sending Red Astrachan and early apples, while another district sends the Gray-einsteins and other Autumn varieties.

But when the visitor from the East begins to sample all this fruit he experiences a reaction of feeling. The size and color have misled him; the expected flavor is not there. The fruit is of apples much smaller, much homelier in appearance, but infinitely better to eat, apples from the orchards of New England and New York, the valleys of Pennsylvania and the river-side slopes of Maryland. The old California apples, however, at the head of the list in all parts of California and Oregon. Skinner's Seedling, an Autumn apple originated in San Jose, has taken high rank. The small red Romanita apple is of the same quality. Esopus Spitzenberg and Northern Spys suit the mountains, but fall in most of the lowland region. There is no reason to doubt that in a few years the accusation of lack of flavor brought against California apples will cease to have any point. For eight or ten years large shipments of apples have gone to Australia from San Francisco, immense quantities are dried and canned, and the apple crop of the Pacific coast is becoming one of the largest items in its horticultural production.

Evaporated Fruit. A lady writer in an exchange says: "In the fall of 1880 I visited a large fruit evaporator near us and saw the lovely cream-white rings as they came from the hands of the women who packed in huge boxes ready to ship. They looked good enough for Victoria's table. I went home, having ascertained that the cream color was the effect of bleaching in the fumes of sulphur, procured a machine that can grow grapes of perfect ripeness and abundance. The wants of a grapevine are not many, but they are imperative, if the best results are desired. And the attention required is not much; but it should be given at the proper time. A grape is easily kept ripe—but it is very hard to get right after long neglect.

On walls nearly all the popular varieties of grapes can be grown, even those which are too tender to endure exposed garden and vineyard culture in northern localities. But for open trellis, the harder kinds should be planted, in Concord, Hartford Prolific, Telegraph, Worden's seedlings, are among the most

from any small or taste of sulphur and as fresh and pulpy as green apples. No one that had ever tried them recognized them as dried apples. Two or three small sacks were left over until this year, without any further care. On opening them in the spring of '82 they were as fresh, apparently, as when first put up. The worms had not molested them. Housekeepers will appreciate this, as much fruit is lost every year from these pests. Those living in the country who are drying sweet corn, apples, berries, etc., will find their fruit much improved and free absolutely worm proof by a few minutes' bleaching over sulphur fumes."

THE SIZE OF APPLE BARRELS.—The meeting of fruit buyers of western New York, held at Lockport recently, at which they all decided after October 1, to buy apples only when put up in barrels as large as four barrels, has evidently stirred up farmers in that part of the State. A defensive step has been taken by the farmers of Orleans and Niagara counties, who are circulating and signing the following agreement:

"We, the undersigned, believing the late action of the fruit buyers of Niagara and Orleans counties in regard to the size of apple barrels, in defiance of the laws of the State of New York regulating the size of the same, to be both unwise and unjust to apple growers and persons who have barrels on hand, do agree to pack our fruit for this season in the standard New York barrel, viz., 16 1/2 inches head, 63 inches bilge, 28 1/2 inches stave, to hold not less than 100 quarts."

—The Farm and Garden remarks thus sentimentally and sensibly on the old Apple Orchard:
There may be much romance about the "old oaken bucket," but "the old apple orchard" of our childhood's home is still more deserving of loving remembrance in song and story. There is a great deal left out of the home remembrances of those country children who had no such possession, and I can not but think that there is much wanting also in their moral training. It would be hard to impress on them the command, "thou shalt not cover" as they looked over into their neighbor's laden trees, and back to their own bare fields. It might possibly, also be hard to resist the temptation to break another kindred commandment. A fine orchard makes a home attractive to the children, and is one of the "spells" that will bind them to the old spot in later years; it is worth cultivating for this reason alone. There is scarcely an investment the farmer can make more sure than this. Every year the trees increase in value, and may for fifty years. There will be an interest in watching their growth and development, season after season, which has an elevating and refining influence upon the mind. The trees are pleasant to the eye, and an ornament to the place, of which the owner may well be proud. A fine dish of choice fruit set before a friend is an inexpensive but pleasing attention, which one can appreciate, and it tends to cement friendship among the neighbors. Do not neglect to plant the apple orchard, and let the fruit be of the best.

California's Apples. A visitor to the fruit markets of California, says the Sun, is usually astonished beyond expression by the beauty and variety of the apples that are displayed. It is literally "apples all apples come again." Barrels are never used for packing, but boxes holding about fifty pounds. The lids are removed, the top layers of apples are nicely polished, and there they stand, every year the trees, so far as size, color and shape, are concerned, no other American market can offer. There are a few Russets, Ben Davis, Nickajacks, Rome Beauties, and dozens of other varieties, in fact, nearly all known to Western, Eastern and Southern growers, can be found in the San Francisco markets in season. The range of climate over which they are grown is very great. Apples from Washington Territory, grown near the British Columbia border, may be seen side by side with apples whose blossoms mingled with those of San Diego orange trees. Apples come from so far up among the mountains that the Summer months of the old California climate, and the fruit as crisp and well flavored. Apples come also from the lowlands that slope fairly to the sands and rocks of the Pacific. One district is still sending Red Astrachan and early apples, while another district sends the Gray-einsteins and other Autumn varieties.

But when the visitor from the East begins to sample all this fruit he experiences a reaction of feeling. The size and color have misled him; the expected flavor is not there. The fruit is of apples much smaller, much homelier in appearance, but infinitely better to eat, apples from the orchards of New England and New York, the valleys of Pennsylvania and the river-side slopes of Maryland. The old California apples, however, at the head of the list in all parts of California and Oregon. Skinner's Seedling, an Autumn apple originated in San Jose, has taken high rank. The small red Romanita apple is of the same quality. Esopus Spitzenberg and Northern Spys suit the mountains, but fall in most of the lowland region. There is no reason to doubt that in a few years the accusation of lack of flavor brought against California apples will cease to have any point. For eight or ten years large shipments of apples have gone to Australia from San Francisco, immense quantities are dried and canned, and the apple crop of the Pacific coast is becoming one of the largest items in its horticultural production.

Evaporated Fruit. A lady writer in an exchange says: "In the fall of 1880 I visited a large fruit evaporator near us and saw the lovely cream-white rings as they came from the hands of the women who packed in huge boxes ready to ship. They looked good enough for Victoria's table. I went home, having ascertained that the cream color was the effect of bleaching in the fumes of sulphur, procured a machine that can grow grapes of perfect ripeness and abundance. The wants of a grapevine are not many, but they are imperative, if the best results are desired. And the attention required is not much; but it should be given at the proper time. A grape is easily kept ripe—but it is very hard to get right after long neglect.

On walls nearly all the popular varieties of grapes can be grown, even those which are too tender to endure exposed garden and vineyard culture in northern localities. But for open trellis, the harder kinds should be planted, in Concord, Hartford Prolific, Telegraph, Worden's seedlings, are among the most

reliable black grapes. Martha, Lady and Eva are the hardest, and most reliable white ones for open culture. Croton, Rebecca, Maxamomy and others for a sheltered location. Delaware, Salem, Rogers Hybrid No. 3, also Nos. 5 and 30, and Catawba where it will open, are desirable as red grapes. This list might be extended or diminished, but will be found to contain as good grapes for practical purposes generally as are grown in this country, and will be found generally reliable

SALE.
l property of estates to be sold publicly

NO. 2 CART.

DOUBLE ROAD CART.

Wide enough to seat two persons; its weight is one hundred and fifty pounds; suitable for pleasure or business purposes. A. L. EDWARDS, Apt. 200 N. Eighth St., St. Louis, Mo. Price **\$55.00.**



\$50 REWARD will be paid for any Graduate of same line that can clean and beat enough grain. Send in order as our Patent **MON & A. Seed Separator and Blower** which is offered at a low price. Send for circular and price list which will be mailed gratis. **NEWARK MACHINE CO.** Newark, Ohio, U. S. A.

TO LOVERS OF FLOWERS.

Van Eps' Patent Window Flower Pot

HOLSTEIN CATTLE
And Poland China Hogs.

One of the largest herds in America; among which will be found the greatest milk-producing families known in Holland or this country.

FARM AND MILL FOR SALE.
I have 340 acres of fine land, 125 acres in cultivation, balance well timbered, with ample barn room for stock of all kinds. Plant of water, 1½ miles from Iron Mountain R.R. Station, also have Saw and Grist Mill on the place, and a fine mill race.

TO LOVERS OF FLOWERS.
Van Esp's Patent Window Flower Pot

HOLSTEIN CATTLE, And Poland China Hogs.

One of the largest herds in America; among which will be found the greatest milk-producing families known in Holland or this country.

Jersey Heifers For Sale.

I have for sale cheap, a number of yearling and two year old unregistered Jersey Heifers, all out of good milk and butter cows. These heifers are all bred to registered Jersey Bull of splendid quality. Also several unregistered Jersey Heifers.

And Poland China Hogs.

One of the largest herds in America, among which will be found the greatest milk-producing families known in Holland or this country.

One of the largest herds in America; among which will be found the greatest milk-producing families known in Holland or this country.

TO LOVERS OF FLOWERS.
Van Eps' Patent Window Flower Pots

RE: NO. 1. MAY 1917. A. 1000.

The Home Circle.

Lines upon the departure of Mrs. Oregon for Colorado Springs, read by Mrs. J. A. Cobban, before the Ladies' Foreign Missionary Society, Saturday, Feb. 28th, 1880.

[Republished by request.]
Dear Mrs. Oregon, the time is approaching
When friends and relations must bid thee
Adieu.

And currents of feeling are ever reproaching
The train that must bear thee away from
Our view.

It may be for long, it may be forever—
We never may see thee, dear sister, again—
And our sad hearts will but mock the en-
deavor

To bid thee good-bye without sorrow and
pain.

How soon the "Great Father of Waters" will
roll
Between us, left behind, and thee gone be-
fore!

But distance cannot measure the depth of the
soul;
It will only expand it to love thee the more.

A "Telegraph Line" will follow thee after;
One end in thy heart and the other in ours;
And messages flashing o'er land and water,
Will smile on the distance, and laugh at its
power.

The train will speed on amid the commotion
Of city and village, past canyon and cave—
This telegraph line of purest emotion,
Will part not asunder, nor find there a
grave.

Not when thou landest, it too will be
there,
Your village will find it a far western
home!

But how will greet it, Colorado declare
Good wishes can follow where'er thou
may'st roam.

Some Fortune may smile and fondly caress
thee,
Or else overshadow thy path with her
frown;

Sorrow and joy both tend to bless thee,
Despite not the cross, if it win thee a
crown.

His strength, in thy weakness, will lead thee
along,
Thou' dangers and quicksands be thick on
the ground,

Not all the commotion of earth's busy throng
Will turn thee aside, with the tumult
around.

How thou wilt form new and pleasant
connections,
And cares and new duties may take up thy
time—

Memory's fair pictures of Wakeman will
ever
Linger on the walls of thy heart's inner
shrine.

And oft, when we meet in this "Temple of
Worship,"
And bow 'neath the throne of mercy and
grace,

And pray, we'll think of thee, pray for thee
often,
That thou may'st rejoice in the smile of his
face.

As may be the till life's journey is ended,
And thou art at rest in heaven above,
We praise and thanksgiving, forever, are
blended

One everlasting expression of love.

Dear sister, good-bye, dear sister, farewell,
I'll tender accents we'll never shall
forget,
What words can't express, emotion can
tell.

As the sign of our hearts—the tear of regret.

I have received from our fair Idyll a
photograph of the queen baby of the
Home Circle, Little Myrtle. She is
fifteen months old, stands twenty-
four inches high, (pretty low to the
ground the Shorthorn men would say),
and is a darling. This photo is true to
nature than one sent us a year ago, and
it seems to us, an excellent likeness.

We saw the little queen last winter, a
perfect little dumpling, as good as and
as sweet (well, very nearly so) as
another little one we know of. But we
mustn't tell tales out of school.

Thanks for the picture; now for more
from the mothers, or for that matter, the
grandmothers, of the Home Circle to go
with it, not for comparison, which is out
of the question, but to fill the Home
Circle album.

Idyll kindly invites us to attend the
Saline County, Mo. Fair, to be held at
Marshall, Sept. 2nd, and agrees to board,
lodge and generally entertain us; all of
which, if it be possible to attend, we
shall most gladly avail ourselves of. We
know her cuisine to be better than her
poetry and her poetry the best in Mis-
souri.

A New Comer.

DEAR HOME CIRCLE: I would like to
join you. May I come? I am a stranger
to you all, but I have read your letters
so often, that you all seem like dear
friends to me.

Let me thank Idyll for her letters to
the Circle. They have given me pleas-
ure, strength and comfort.

Also thanks to Walnut, Lloyd Guyot
and many others.

Non Ami, you must not leave us.
Helen, thank you for your letter in
last RURAL, telling us of your "Summer
in the North." We love to hear of the
beautiful lakes and rivers, of the prairies
and towering bluffs. There are many
who long for a few days of rest, away
from work and worry, but who, for many
reasons, cannot go riding o'er hills and
dales and skimming o'er shining rivers.

But we love to hear from those who do
not.

Green Co., Ills.

Fruits as Food and Medicine.

Dr. Wilson wrote some time ago for
Southern World an excellent article on
the above subject. Our people do not
understand, as a rule, how greatly they
are benefited by a generous diet of fruits
and vegetables during the hot weather.

A good orchard and vineyard and a well
kept garden, will fight off many diseases
and make doctor's bills like angel's visits.

When taken along with the food,
as food, in moderation, or as a dessert,
the stomach is not overfull, fruits are
highly conducive to health. Dr. Far-
ris truly says, "they appear to be pro-
videntially sent at a season when the
body requires that cooling and antiseptic
element."

The correct rule is to use them moder-
ately between meals and at meals, as a part
of the meal or as a dessert, when the
stomach is not overloaded with other
food. Fruits are much more wholesome
than the pastries, cakes, etc., generally
used as desserts.

The peach is, perhaps, the most de-
licious and digestible of all fruits. There
is nothing more palatable or medicinal.

It should be eaten when ripe. Some-
times hold the mistaken idea that fruit
could not be eaten at breakfast. If our

people would eat less bacon and grease at
breakfast, and more fruit, our country
would gain in intelligence and health-
fulness.

Plums are less digestible than peaches
on account of their pulp, and all pulp
stone fruits are more or less indigestible
in proportion to the pulp, which is likely
to cause fermentation, resulting in
diarrhoea. This is a frequent trouble in
children, who often eat them half ripe,
and who frequently swallow them—pulp,
seed and all. The juice alone should be
taken into the stomach, and this is whole-
some.

The apple is one of the best of fruits.
Baked or stewed apples are an excellent
medicine in many cases of sickness. Green
or half-ripe apples, stewed and sweetened,
could take the place in many cases
of the doses of salts and oils given as
laxatives. Raw apples and dried apples
stewed make an excellent remedy for
constipation.

Oranges, lemons and the like are very
acceptable and pleasant. Lemonade is
called the best drink in fevers.

Tomatoes act on the liver and bowels,
and are much more pleasant and safe
than blue mass and "liver regulators."

Strawberries, blackberries and other
small seeded fruits may be used among
the best foods and medicines. The sugar
is nutritious, the acid is cooling and
purifying, and the seeds are laxative. To
cure a fever or act on the kidneys, no
ferbuge or diuretic is superior to water-
melon. It may be taken with very few
exceptions, in sickness and in health,
in almost unlimited quantities, not only
without injury, but with positive benefit.

Dairy Lunches.

The ladies of the Home Circle, and for
that matter the gentlemen, too, will ap-
preciate the idea suggested in the fol-
lowing letter from the National Capital.

All those who would see that husbands,
brothers, sons, and sisters take their
national lunch at noon, or who would
themselves add in building up an effort
that shall establish a healthful and a
non-intoxicating lunch drink will be
pleased to aid in establishing and build-
ing up just such industries.

Aug. 1st, we have the following:
We have a milkman in Washington
who is a marvel. He is a young man
yet, but he is already beginning to be
famous. A few years ago he was ab-
solutely unknown—a milkman with a
small patronage and smaller expecta-
tions. He had ambition, pluck and per-
severance, however, and he understood
his business. His credit was good, too,
and he knew a good many farmers, some
of the country outside the town. He set
out to build up such a milk business as
was never known here before; in some
respects no such business has ever been
known anywhere. He arranged, first of
all, to get all the milk from the cows
on certain farms. Then he established his
milk routes, and by prompt and per-
fect service established himself in the
esteem of his customers.

His business grew constantly.
He served his patrons with pure milk,
and he served them and he served them
well. Then he opened dairy lunch
rooms in various parts of the city. They
were clean and cool, the milk and bi-
suits and pie were good, and after you
had eaten a hearty lunch, you got some
change back on handing the clerk a
quarter. The dairies took. People went
to them who would have gone to the res-
taurants, and were better satisfied for
less money. The dairy lunch rooms
were constantly patronized as they con-
stantly grew usefulness. That in the
Corcoran building, right opposite the
treasury department, is now a very at-
tractive place. It is really a large store-
—its walls are well furnished with taste-
ful paper and are hung with photographs
of some of the contributing Alderney farms
and of some famous cattle. From the
distant ceiling hang baskets of tropical
plants and gilded cages containing can-
aries, who know how to sing.

It is polished in dark shad-ow, a long strip
of carpet running from the front door to
the milk bar. Along the walls are com-
fortable wicker arm-chairs. Above them
and between the pictures are heads of
cattle in paper frames. The milk bar
is of polished oak. Behind it are the
tasteful tanks for the milk and the nickel-
plated urn for the coffee. On the bar are
the eatables—pie, 5 cents; sandwiches, 3
cents; best biscuits, 1 cent. Here you can
find at the lunch hour more men of
change back on handing the clerk a
quarter. The dairies took. People went
to them who would have gone to the res-
taurants, and were better satisfied for
less money. The dairy lunch rooms
were constantly patronized as they con-
stantly grew usefulness. That in the
Corcoran building, right opposite the
treasury department, is now a very at-
tractive place. It is really a large store-
—its walls are well furnished with taste-
ful paper and are hung with photographs
of some of the contributing Alderney farms
and of some famous cattle. From the
distant ceiling hang baskets of tropical
plants and gilded cages containing can-
aries, who know how to sing.

It is polished in dark shad-ow, a long strip
of carpet running from the front door to
the milk bar. Along the walls are com-
fortable wicker arm-chairs. Above them
and between the pictures are heads of
cattle in paper frames. The milk bar
is of polished oak. Behind it are the
tasteful tanks for the milk and the nickel-
plated urn for the coffee. On the bar are
the eatables—pie, 5 cents; sandwiches, 3
cents; best biscuits, 1 cent. Here you can
find at the lunch hour more men of
change back on handing the clerk a
quarter. The dairies took. People went
to them who would have gone to the res-
taurants, and were better satisfied for
less money. The dairy lunch rooms
were constantly patronized as they con-
stantly grew usefulness. That in the
Corcoran building, right opposite the
treasury department, is now a very at-
tractive place. It is really a large store-
—its walls are well furnished with taste-
ful paper and are hung with photographs
of some of the contributing Alderney farms
and of some famous cattle. From the
distant ceiling hang baskets of tropical
plants and gilded cages containing can-
aries, who know how to sing.

It is polished in dark shad-ow, a long strip
of carpet running from the front door to
the milk bar. Along the walls are com-
fortable wicker arm-chairs. Above them
and between the pictures are heads of
cattle in paper frames. The milk bar
is of polished oak. Behind it are the
tasteful tanks for the milk and the nickel-
plated urn for the coffee. On the bar are
the eatables—pie, 5 cents; sandwiches, 3
cents; best biscuits, 1 cent. Here you can
find at the lunch hour more men of
change back on handing the clerk a
quarter. The dairies took. People went
to them who would have gone to the res-
taurants, and were better satisfied for
less money. The dairy lunch rooms
were constantly patronized as they con-
stantly grew usefulness. That in the
Corcoran building, right opposite the
treasury department, is now a very at-
tractive place. It is really a large store-
—its walls are well furnished with taste-
ful paper and are hung with photographs
of some of the contributing Alderney farms
and of some famous cattle. From the
distant ceiling hang baskets of tropical
plants and gilded cages containing can-
aries, who know how to sing.

It is polished in dark shad-ow, a long strip
of carpet running from the front door to
the milk bar. Along the walls are com-
fortable wicker arm-chairs. Above them
and between the pictures are heads of
cattle in paper frames. The milk bar
is of polished oak. Behind it are the
tasteful tanks for the milk and the nickel-
plated urn for the coffee. On the bar are
the eatables—pie, 5 cents; sandwiches, 3
cents; best biscuits, 1 cent. Here you can
find at the lunch hour more men of
change back on handing the clerk a
quarter. The dairies took. People went
to them who would have gone to the res-
taurants, and were better satisfied for
less money. The dairy lunch rooms
were constantly patronized as they con-
stantly grew usefulness. That in the
Corcoran building, right opposite the
treasury department, is now a very at-
tractive place. It is really a large store-
—its walls are well furnished with taste-
ful paper and are hung with photographs
of some of the contributing Alderney farms
and of some famous cattle. From the
distant ceiling hang baskets of tropical
plants and gilded cages containing can-
aries, who know how to sing.

It is polished in dark shad-ow, a long strip
of carpet running from the front door to
the milk bar. Along the walls are com-
fortable wicker arm-chairs. Above them
and between the pictures are heads of
cattle in paper frames. The milk bar
is of polished oak. Behind it are the
tasteful tanks for the milk and the nickel-
plated urn for the coffee. On the bar are
the eatables—pie, 5 cents; sandwiches, 3
cents; best biscuits, 1 cent. Here you can
find at the lunch hour more men of
change back on handing the clerk a
quarter. The dairies took. People went
to them who would have gone to the res-
taurants, and were better satisfied for
less money. The dairy lunch rooms
were constantly patronized as they con-
stantly grew usefulness. That in the
Corcoran building, right opposite the
treasury department, is now a very at-
tractive place. It is really a large store-
—its walls are well furnished with taste-
ful paper and are hung with photographs
of some of the contributing Alderney farms
and of some famous cattle. From the
distant ceiling hang baskets of tropical
plants and gilded cages containing can-
aries, who know how to sing.

It is polished in dark shad-ow, a long strip
of carpet running from the front door to
the milk bar. Along the walls are com-
fortable wicker arm-chairs. Above them
and between the pictures are heads of
cattle in paper frames. The milk bar
is of polished oak. Behind it are the
tasteful tanks for the milk and the nickel-
plated urn for the coffee. On the bar are
the eatables—pie, 5 cents; sandwiches, 3
cents; best biscuits, 1 cent. Here you can
find at the lunch hour more men of
change back on handing the clerk a
quarter. The dairies took. People went
to them who would have gone to the res-
taurants, and were better satisfied for
less money. The dairy lunch rooms
were constantly patronized as they con-
stantly grew usefulness. That in the
Corcoran building, right opposite the
treasury department, is now a very at-
tractive place. It is really a large store-
—its walls are well furnished with taste-
ful paper and are hung with photographs
of some of the contributing Alderney farms
and of some famous cattle. From the
distant ceiling hang baskets of tropical
plants and gilded cages containing can-
aries, who know how to sing.

It is polished in dark shad-ow, a long strip
of carpet running from the front door to
the milk bar. Along the walls are com-
fortable wicker arm-chairs. Above them
and between the pictures are heads of
cattle in paper frames. The milk bar
is of polished oak. Behind it are the
tasteful tanks for the milk and the nickel-
plated urn for the coffee. On the bar are
the eatables—pie, 5 cents; sandwiches, 3
cents; best biscuits, 1 cent. Here you can
find at the lunch hour more men of
change back on handing the clerk a
quarter. The dairies took. People went
to them who would have gone to the res-
taurants, and were better satisfied for
less money. The dairy lunch rooms
were constantly patronized as they con-
stantly grew usefulness. That in the
Corcoran building, right opposite the
treasury department, is now a very at-
tractive place. It is really a large store-
—its walls are well furnished with taste-
ful paper and are hung with photographs
of some of the contributing Alderney farms
and of some famous cattle. From the
distant ceiling hang baskets of tropical
plants and gilded cages containing can-
aries, who know how to sing.

It is polished in dark shad-ow, a long strip
of carpet running from the front door to
the milk bar. Along the walls are com-
fortable wicker arm-chairs. Above them
and between the pictures are heads of
cattle in paper frames. The milk bar
is of polished oak. Behind it are the
tasteful tanks for the milk and the nickel-
plated urn for the coffee. On the bar are
the eatables—pie, 5 cents; sandwiches, 3
cents; best biscuits, 1 cent. Here you can
find at the lunch hour more men of
change back on handing the clerk a
quarter. The dairies took. People went
to them who would have gone to the res-
taurants, and were better satisfied for
less money. The dairy lunch rooms
were constantly patronized as they con-
stantly grew usefulness. That in the
Corcoran building, right opposite the
treasury department, is now a very at-
tractive place. It is really a large store-
—its walls are well furnished with taste-
ful paper and are hung with photographs
of some of the contributing Alderney farms
and of some famous cattle. From the
distant ceiling hang baskets of tropical
plants and gilded cages containing can-
aries, who know how to sing.

It is polished in dark shad-ow, a long strip
of carpet running from the front door to
the milk bar. Along the walls are com-
fortable wicker arm-chairs. Above them
and between the pictures are heads of
cattle in paper frames. The milk bar
is of polished oak. Behind it are the
tasteful tanks for the milk and the nickel-
plated urn for the coffee. On the bar are
the eatables—pie, 5 cents; sandwiches, 3
cents; best biscuits, 1 cent. Here you can
find at the lunch hour more men of
change back on handing the clerk a
quarter. The dairies took. People went
to them who would have gone to the res-
taurants, and were better satisfied for
less money. The dairy lunch rooms
were constantly patronized as they con-
stantly grew usefulness. That in the
Corcoran building, right opposite the
treasury department, is now a very at-
tractive place. It is really a large store-
—its walls are well furnished with taste-
ful paper and are hung with photographs
of some of the contributing Alderney farms
and of some famous cattle. From the
distant ceiling hang baskets of tropical
plants and gilded cages containing can-
aries, who know how to sing.

It is polished in dark shad-ow, a long strip
of carpet running from the front door to
the milk bar. Along the walls are com-
fortable wicker arm-chairs. Above them
and between the pictures are heads of
cattle in paper frames. The milk bar
is of polished oak. Behind it are the
tasteful tanks for the milk and the nickel-
plated urn for the coffee. On the bar are
the eatables—pie, 5 cents; sandwiches, 3
cents; best biscuits, 1 cent. Here you can
find at the lunch hour more men of
change back on handing the clerk a
quarter. The dairies took. People went
to them who would have gone to the res-
taurants, and were better satisfied for
less money. The dairy lunch rooms
were constantly patronized as they con-
stantly grew usefulness. That in the
Corcoran building, right opposite the
treasury department, is now a very at-
tractive place. It is really a large store-
—its walls are well furnished with taste-
ful paper and are hung with photographs
of some of the contributing Alderney farms
and of some famous cattle. From the
distant ceiling hang baskets of tropical
plants and gilded cages containing can-
aries, who know how to sing.

It is polished in dark shad-ow, a long strip
of carpet running from the front door to
the milk bar. Along the walls are com-
fortable wicker arm-chairs. Above them
and between the pictures are heads of
cattle in paper frames. The milk bar
is of polished oak. Behind it are the
tasteful tanks for the milk and the nickel-
plated urn for the coffee. On the bar are
the eatables—pie, 5 cents; sandwiches, 3
cents; best biscuits, 1 cent. Here you can
find at the lunch hour more men of
change back on handing the clerk a
quarter. The dairies took. People went
to them who would have gone to the res-
taurants, and were better satisfied for
less money. The dairy lunch rooms
were constantly patronized as they con-
stantly grew usefulness. That in the
Corcoran building, right opposite the
treasury department, is now a very at-
tractive place. It is really a large store-
—its walls are well furnished with taste-
ful paper and are hung with photographs
of some of the contributing Alderney farms
and of some famous cattle. From the
distant ceiling hang baskets of tropical
plants and gilded cages containing can-
aries, who know how to sing.

It is polished in dark shad-ow, a long strip
of carpet running from the front door to
the milk bar. Along the walls are com-
fortable wicker arm-chairs. Above them
and between the pictures are heads of
cattle in paper frames. The milk bar
is of polished oak. Behind it are the
tasteful tanks for the milk and the nickel-
plated urn for the coffee. On the bar are
the eatables—pie, 5 cents; sandwiches, 3
cents; best biscuits, 1 cent. Here you can
find at the lunch hour more men of
change back on handing the clerk a
quarter. The dairies took. People went
to them who would have gone to the res-
taurants, and were better satisfied for
less money. The dairy lunch rooms
were constantly patronized as they con-
stantly grew usefulness. That in the
Corcoran building, right opposite the
treasury department, is now a very at-
tractive place. It is really a large store-
—its walls are well furnished with taste-
ful paper and are hung with photographs
of some of the contributing Alderney farms
and of some famous cattle. From the
distant ceiling hang baskets of tropical
plants and gilded cages containing can-
aries, who know how to sing.

It is polished in dark shad-ow, a long strip
of carpet running from the front door to
the milk bar. Along the walls are com-
fortable wicker arm-chairs. Above them
and between the pictures are heads of
cattle in paper frames. The milk bar
is of polished oak. Behind it are the
tasteful tanks for the milk and the nickel-
plated urn for the coffee. On the bar are
the eatables—pie, 5 cents; sandwiches, 3
cents; best biscuits, 1 cent. Here you can
find at the lunch hour more men of
change back on handing the clerk a
quarter. The dairies took. People went
to them who would have gone to the res-
taurants, and were better satisfied for
less money. The dairy lunch rooms
were constantly patronized as they con-
stantly grew usefulness. That in the
Corcoran building, right opposite the
treasury department, is now a very at-
tractive place. It is really a large store-
—its walls are well furnished with taste-
ful paper and are hung with photographs
of some of the contributing Alderney farms
and of some famous cattle. From the
distant ceiling hang baskets of tropical
plants and gilded cages containing can-
aries, who know how to sing.

It is polished in dark shad-ow, a long strip
of carpet running from the front door to
the milk bar. Along the walls are com-
fortable wicker arm-chairs. Above them
and between the pictures are heads of
cattle in paper frames. The milk bar
is of polished oak. Behind it are the
tasteful tanks for the milk and the nickel-
plated urn for the coffee. On the bar are
the eatables—pie, 5 cents; sandwiches, 3
cents; best biscuits, 1 cent. Here you can
find at the lunch hour more men of
change back on handing the clerk a
quarter. The dairies took. People went
to them who would have gone to the res-
taurants, and were better satisfied for
less money. The dairy lunch rooms
were constantly patronized as they con-
stantly grew usefulness. That in the
Corcoran building, right opposite the
treasury department, is now a very at-
tractive place. It is really a large store-
—its walls are well furnished with taste-
ful paper and are hung with photographs
of some of the contributing Alderney farms
and of some famous cattle. From the
distant ceiling hang baskets of tropical
plants and gilded cages containing can-
aries, who know how to sing.

It is polished in dark shad-ow, a long strip
of carpet running from the front door to
the milk bar. Along the walls are com-
fortable wicker arm-chairs. Above them
and between the pictures are heads of
cattle in paper frames. The milk bar
is of polished oak. Behind it are the
tasteful tanks for the milk and the nickel-
plated urn for the coffee. On the bar are
the eatables—pie, 5 cents; sandwiches, 3
cents; best biscuits, 1 cent. Here you can
find at the lunch hour more men of
change back on handing the clerk a
quarter. The dairies took. People went
to them who would have gone to the res-
taurants, and were better satisfied for
less money. The dairy lunch rooms
were constantly patronized as they con-
stantly grew usefulness. That in the
Corcoran building, right opposite the
treasury department, is now a very at-
tractive place. It is really a large store-
—its walls are well furnished with taste-
ful paper and are hung with photographs
of some of the contributing Alderney farms
and of some famous cattle. From the
distant ceiling hang baskets of tropical
plants and gilded cages containing can-
aries, who know how to sing.

It is polished in dark shad-ow, a long strip
of carpet running from the front door to
the milk bar. Along the walls are com-
fortable wicker arm-chairs. Above them
and between the pictures are heads of
cattle in paper frames. The milk bar
is of polished oak. Behind it are the
tasteful tanks for the milk and the nickel-
plated urn for the coffee. On the bar are
the eatables—pie, 5 cents; sandwiches, 3
cents; best biscuits, 1 cent. Here you can
find at the lunch hour more men of
change back on handing the clerk a
quarter. The dairies took. People went
to them who would have gone to the res-
taurants, and were better satisfied for
less money. The dairy lunch rooms
were constantly patronized as they con-
stantly grew usefulness. That in the
Corcoran building, right opposite the
treasury department, is now a very at-
tractive place. It is really a large store-
—its walls are well furnished with taste-
ful paper and are hung with photographs
of some of the contributing Alderney farms
and of some famous cattle. From the
distant ceiling hang baskets of tropical
plants and gilded cages containing can-
aries, who know how to sing.

It is polished in dark shad-ow, a long strip
of carpet running from the front door to
the milk bar. Along the walls are com-
fortable wicker arm-chairs. Above them
and between the pictures are heads of
cattle in paper frames. The milk bar
is of polished oak. Behind it are the
tasteful tanks for the milk and the nickel-
plated urn for the coffee. On the bar are
the eatables—pie, 5 cents; sandwiches, 3
cents; best biscuits, 1 cent. Here you can
find at the lunch hour more men of
change back on handing the clerk a
quarter. The dairies took. People went
to them who would have gone to the res-
taurants, and were better satisfied for
less money. The dairy lunch rooms
were constantly patronized as they con-
stantly grew usefulness. That in the
Corcoran building, right opposite the
treasury department, is now a very at-
tractive place. It is really a large store-
—its walls are well furnished with taste-
ful paper and are hung with photographs
of some of the contributing Alderney farms
and of some famous cattle. From the
distant ceiling hang baskets of tropical
plants and gilded cages containing can-
aries, who know how to sing.

It is polished in dark shad-ow, a long strip
of carpet running from the front door to
the milk bar. Along the walls are com-
fortable wicker arm-chairs. Above them
and between the pictures are heads of
cattle in paper frames. The milk bar
is of polished oak. Behind it are the
tasteful tanks for the milk and the nickel-
plated urn for the coffee. On the bar are
the eatables—pie, 5 cents; sandwiches, 3
cents; best biscuits, 1 cent. Here you can
find at the lunch hour more men of
change back on handing the clerk a
quarter. The dairies took. People went
to them who would have gone to the res-
taurants, and were better satisfied for
less money. The dairy lunch rooms
were constantly patronized as they con-
stantly grew usefulness. That in the
Corcoran building, right opposite the
treasury department, is now a very at-
tractive place. It is really a large store-
—its walls are well furnished with taste-
ful paper and are hung with photographs
of some of the contributing Alderney farms
and of some famous cattle. From the
distant ceiling hang baskets of tropical
plants and gilded cages containing can-
aries, who know how to sing.

It is polished in dark shad-ow, a long strip
of carpet running from the front door to
the milk bar. Along the walls are com-
fortable wicker arm-chairs. Above them
and between the pictures are heads of
cattle in paper frames. The milk bar
is of polished oak. Behind it are the
tasteful tanks for the milk and the nickel-
plated urn for the coffee. On the bar are
the eatables—pie, 5 cents; sandwiches, 3
cents; best biscuits, 1 cent. Here you can
find at the lunch hour more men of
change back on handing the clerk a
quarter. The dairies took. People went
to them who would have gone to the res-
taurants, and were better satisfied for
less money. The dairy lunch rooms
were constantly patronized as they con-
stantly grew usefulness. That in the
Corcoran building, right opposite the
treasury department, is now a very at-
tractive place. It is really a large store-
—its walls are well furnished with taste-
ful paper and are hung with photographs
of some of the contributing Alderney farms
and of some famous cattle. From the
distant ceiling hang baskets of tropical
plants and gilded cages containing can-
aries, who know how to sing.

It is polished in dark shad-ow, a long strip
of carpet running from the front door to
the milk bar. Along the walls are com-
fortable wicker arm-chairs. Above them
and between the pictures are heads of
cattle in paper frames. The milk bar
is of polished oak. Behind it are the
tasteful tanks for the milk and the nickel-
plated urn for the coffee. On the bar are
the eatables—pie, 5 cents; sandwiches, 3
cents; best biscuits, 1 cent. Here you can
find at the lunch hour more men of
change back on handing the clerk a
quarter. The dairies took. People went
to them who would have gone to the res-
taurants, and were better satisfied for
less money. The dairy lunch rooms
were constantly patronized as they con-
stantly grew usefulness. That in the
Corcoran building, right opposite the
treasury department, is now a very at-
tractive place. It is really a large store-
—its walls are well furnished with taste-
ful paper and are hung with photographs
of some of the contributing Alderney farms
and of some famous cattle. From the
distant ceiling hang baskets of tropical
plants and gilded cages containing can-
aries, who know how to sing.

It is polished in dark shad-ow, a long strip
of carpet running from the front door to
the milk bar. Along the walls are com-
fortable wicker arm-chairs. Above them
and between the pictures are heads of
cattle in paper frames. The milk bar
is of polished oak. Behind it are the
tasteful tanks for the milk and the nickel-
plated urn for the coffee. On the bar are
the eatables—pie, 5 cents; sandwiches, 3
cents; best biscuits, 1 cent. Here you can
find at the lunch hour more men of
change back on handing the clerk a
quarter. The dairies took. People went
to them who would have gone to the res-
taurants, and were better satisfied for
less money. The dairy lunch rooms
were constantly patronized as they con-
stantly grew usefulness. That in the
Corcoran building, right opposite the
treasury department, is now a very at-
tractive place. It is really a large store-
—its walls are well furnished with taste-
ful paper and are hung with photographs
of some of the contributing Alderney farms
and of some famous cattle. From the
distant ceiling hang baskets of tropical
plants and gilded cages containing can-
aries, who know how to sing.

It is polished in dark shad-ow, a long strip
of carpet running from the front door to
the milk bar. Along the walls are com-
fortable wicker arm-chairs. Above them
and between the pictures are heads of
cattle in paper frames. The milk bar
is of polished oak. Behind it are the
tasteful tanks for the milk and the nickel-
plated urn for the coffee. On the bar are
the eatables—pie, 5 cents; sandwiches, 3
cents; best biscuits, 1 cent. Here you can
find at the lunch hour more men of

